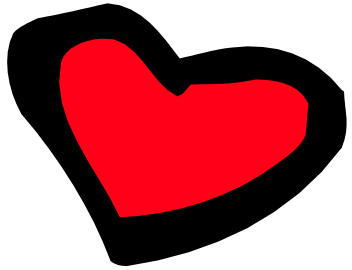
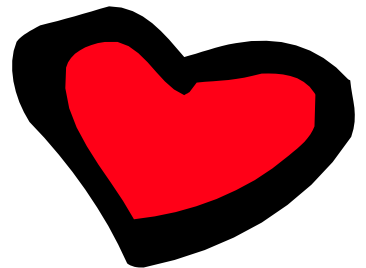


MAIN



ENTREES



Beef Stroganoff

From the Kitchen of Kathi Morrison

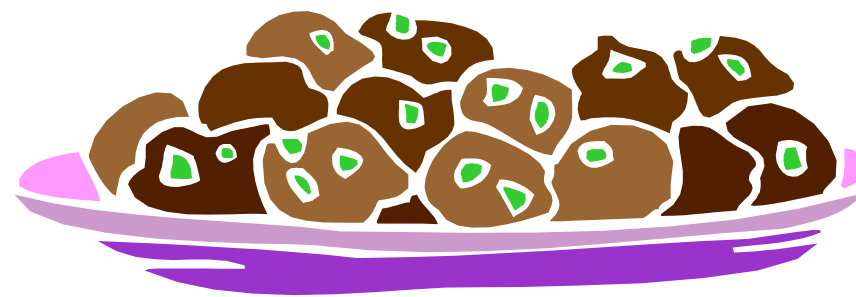
Serves 6-8

2 lbs beef tenderloin or sirloin steak
1/4 cup butter or margarine
1 (6 oz) can sliced mushrooms, drained
2 (10 oz) cans condensed beef broth
1/3 cup instant minced onion
1/4 cup ketchup

1-1/2 tsp garlic salt
1/3 cup flour
2 cup sour cream
8 to 10 oz uncooked noodles
3 Tbsp butter or margarine

Cut meat across grain into 3/4" slices, then into 3"x1/4" strips. Melt 1/4 cup butter in large skillet. Cook and stir mushrooms in butter about 5 minutes; remove mushrooms. In same skillet, brown meat. Reserving 2/3 cup of the broth, stir in remaining broth, onion, ketchup, and garlic salt. Cover and simmer 15 minutes. Blend reserved broth and the flour; stir into meat. Add mushrooms; heat to boiling, stirring constantly. Boil and stir one minute. Stir in sour cream and heat through.

Cook noodles as directed on package; drain. Toss with 3 Tbsp butter. Serve with the stroganoff, or mix noodles and stroganoff together if desired.



Caramel Soaked French Toast

From the Kitchen of April McFall

Serves 10

- 1-1/2 cups firmly packed brown sugar
- 3/4 cup butter
- 1/4 cup & 2 Tbsp light corn syrup
- 10 slices French bread (cut 1-3/4" thick)
- 4 eggs, beaten
- 2-1/2 cups half & half
- 1 Tbsp vanilla
- 1/4 tsp salt
- 3 Tbsp sugar
- 1-1/2 tsp ground cinnamon



Combine brown sugar, butter, and corn syrup in a saucepan and cook over medium heat. Stir constantly for 5 minutes or until mixture is bubbly. Pour evenly into a lightly greased 9"x13" baking dish. Arrange bread slices over the syrup mixture. Combine eggs, half & half, vanilla, and salt; stir well. Gradually pour mixture over bread slices. Cover and chill at least 8 hours or overnight. Combine sugar and cinnamon and sprinkle evenly over soaked bread. Bake uncovered at 350° for 45-50 minutes or until golden brown and bubbly. Serve immediately.

Crustless Spinach Quiche

From the Kitchen of Cindy Glanzer

Serves 8

- 8 eggs
- 1 large onion, chopped
- 1 Tbsp olive oil
- 1 (10 oz) package frozen spinach
- 12 oz shredded cheese (Muenster, Swiss, Monterey Jack, or a combination)
- 1/4 tsp salt
- 1/8 tsp pepper
- 1 tsp crushed garlic (optional)
- 1/4 cup bacon bits (optional) - Hormel's Ready to Serve bacon bits are great!



In a frying pan, sauté onion in oil for about 2 minutes. Then add the frozen package of spinach. You can also thaw spinach ahead of time. In a large mixing bowl, beat eggs with salt, pepper, garlic, and bacon bits. Mix in cheese and onion/spinach mixture. Stir until well blended. Pour this mixture into a quiche dish or a 9" pie plate that has been sprayed with cooking spray. Bake uncovered at 350° for 30 to 45 minutes. Can be made ahead and reheated in the microwave.

Beefy Hash Brown Bake

From the Kitchen of April McFall

Serves 4-6

4 cups shredded hash browns
(or southern style)

3 Tbsp vegetable oil

1/8 to 1/4 tsp pepper

1 lb ground beef

1 cup water

1 envelope brown gravy mix

1/2 tsp garlic powder

2 cups frozen mixed vegetables

1 (2.8oz) can French fried onions, divided

1 cup (4 oz) shredded cheddar cheese,
divided

In a bowl, combine the potatoes, oil, and pepper. Press into an 8"x8" square baking dish. Bake uncovered at 350° for 15 to 20 minute or until potatoes are thawed and set.

Meanwhile, in a saucepan over medium heat, cook the hamburger until no longer pink; drain. Stir in water, gravy mix, and garlic. Bring to a boil; cook and stir for 2 minutes. Add the vegetables; cook and stir for 5 minutes. Stir in half of the onions and cheese.

Pour hamburger mixture over the potatoes. Bake for 10 to 15 minutes longer. Sprinkle with the remaining cheese and onions; bake 5 minutes longer until cheese is melted.

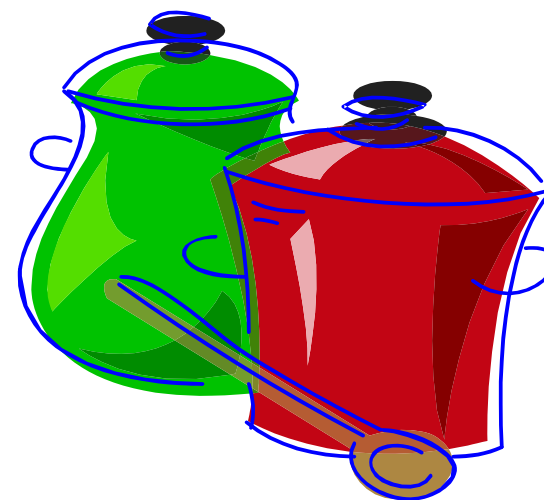


Beef Stroganoff

From the Kitchen of Bonnie Bellipanni

Serves 8-10

- 2 lbs round steak, cubed
- 1/2 cup flour
- 2 tsp salt
- 1/4 tsp pepper
- 4 Tbsp oil or shortening
- 1 cup chopped onion
- 2 cloves garlic, minced
- 2 (4 oz) cans mushrooms, drained
- 2 (10 oz) cans beef consommé (do not dilute)
- 2 Tbsp Worcestershire sauce
- 2 cups sour cream



Combine flour, salt, and pepper and roll meat in it to coat. Heat oil in Dutch oven or large pot and brown meat on all sides. Add onion, garlic, and mushrooms. Sauté until partially tender. Add consommé and Worcestershire sauce; bring to a boil. Reduce heat and simmer for 1-1/2 to 2 hours. Spoon off excess fat. Stir in sour cream. Heat at a low simmer - do not boil. Serve over rice or wide egg noodles.

French Toast Casserole

From the Kitchen of Cindy Glanzer

Serves 8

1 (10 oz) loaf French bread
8 large eggs
3 cups milk
3/4 tsp salt
1 Tbsp vanilla
cinnamon, syrup, and powdered sugar (optional)

Grease a 9"x13" baking dish. Cut bread into 1" thick slices and arrange in one layer on bottom of pan. Beat eggs with remaining ingredients and pour over bread in pan. Cover with foil and refrigerate 4 to 36 hours. Bake uncovered at 350° for 45 to 50 minutes or until puffy and lightly browned. Let stand 5 minutes before serving. Sprinkle with powdered sugar and cinnamon and serve slices with blueberry or maple syrup.

